

# ESCALA PROVISIONS COMPANY

## STARTERS & SNACKS

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SUMMER CORN CHOWDER 10 (v, gf)  
Lime & Cilantro Cream, Toasted Pepitas

CRISPY WINGS\* 17 (gf)  
Choice of Buffalo or BBQ Sauce,  
Crudité

DAILY CHEESE & CHARCUTERIE\* 18  
Seasonal Jam, Grilled Ciabatta

MEDITERRANEAN HUMMUS 16 (vg, df)  
Pita Bread, Crudité

CENTRIC FLATBREAD DU JOUR 18  
Chef's Daily Creation

## SALADS

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POWER GRAIN SALAD 15 (v, gf)  
Grilled Vegetables, Spinach, Shaved Red Onion,  
Feta, Balsamic Vinaigrette

CHOPPED KALE SALAD 15 (v, gf)  
Strawberries, Dried Apricot, Crumbled Goat  
Cheese, Toasted Walnuts, Cucumbers,  
Lemongrass Vinaigrette

## PROTEIN

Chicken\* 7 | Salmon\* 8  
Shrimp\* 8 | Falafel 5

## HANDHELDS

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Served with Side of Fries or Side Salad

GRILLED CHICKEN CAESAR WRAP\* 16  
Shaved Parmesan, Roasted Tomato, Little Gem Lettuce,  
Spinach Wrap, Garlic & Herb Croutons

BLACKENED SALMON\* 17 (df)  
Toasted Ciabatta, Remoulade, Arugula, Tomato,  
Red Onion

CENTRIC MESQUITE TURKEY CLUB\* 17  
Grilled Sourdough, Swiss Cheese, Honey Mustard Aioli,  
Applewood Smoked Bacon, Bibb Lettuce, Sliced Tomato

DOUBLE SMASH BURGER\* 18  
American Cheese, Centric House Special Sauce,  
Caramelized Onions, Sliced Tomato, Shredded Iceberg,  
Rosette Bun

*Beyond Patty Available for Substitution*  
+\$2.50 Bacon\*    +\$3.00 Avocado

FALAFEL 16 (v)  
Chickpea Fritters, Tzatziki Sauce, Crumbled Feta,  
Roasted Tomato, Red Onion, Arugula, Pita Bread

**\*Consumer Advisory: Consuming Raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Please notify your server if you have any food allergies and we will be more than happy to meet your needs.**

## DESSERT

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ROASTED FRUIT TART TATIN 11  
Seasonal Fruit, Puff Pastry, Vanilla Ice Cream

CHOCOLATE LAVA CAKE 11  
Caramel Popcorn, Raspberry Coulis,  
White Chocolate Ganache

STRAWBERRY SHORTCAKE 11  
Lemon Shortcake, Macerated Berries, Meringue

(gf) Gluten Free

(df) Dairy Free

(v) Vegetarian

(vg) Vegan

# WINE

## SPARKLING

Bisol, Prosecco, Italy	14	66
Segura Viudas, Cava Brut, Catalonia, Spain	12	54
Conquilla, Brut Rosé, Spain	14	66

## WHITE

Caposaldo, Pinot Grigio, Italy	12.75	56
Santa Margherita, Pinot Grigio, Alto Adige, Italy		85
Monkey Bay, Sauvignon Blanc, New Zealand	13	58
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand		79
Kendall-Jackson, Vintner's Reserve, Riesling, California	13	58
Glen Ellen, Reserve, Chardonnay, California	12	54
Château St. Jean, Chardonnay, Sonoma County, California	15	70
J Lohr, Riverstone, Chardonnay, Arroyo Seco Monterey, California		87
Belleruche, Rosé, California	14	66



## RED

Apothic, Zinfandel Blend, California	12.75	56
DeLoach, Pinot Noir, Russian River Valley, California	14.75	68
Meiomi, Pinot Noir, California		87
Columbia Crest, Merlot, Columbia Valley, Washington	12.75	56
Markham, Merlot, Napa Valley, California		90
Trapiche, Malbec, Mendoza, Argentina	13	58
Château Tour Bayard, Bordeaux, France		92
Glen Ellen, Reserve, Cabernet Sauvignon, California	12	54
Hess, Cabernet Sauvignon, North Coast, California		69
Vidal Fleury, Cotes du Rhone, France	14	66
Kenwood, Cabernet Sauvignon, Sonoma County, California	16	75
Marqués de Caceres, Rioja, Spain		79
Beaulieu Vineyard "BV", Cabernet Sauvignon, Napa Valley, California		100



# BEER

Bud Light, Light Lager, 4.2% ABV, Missouri	6
Michelob Ultra, Light Lager, 4.2% ABV, Missouri	6
Coors Light, Light Lager, 4.2% ABV, Colorado	6
Stella Artois, Pale Lager, 5.2% ABV, Belgium	7
Pacifico, Pale Lager, 4.5% ABV, Mexico	7
Omission, Pale Ale, 5.8% ABV, Oregon	6
Angry Orchard, Hard Cider, 5.0% ABV, New York	6
Uinta Brewing Co., IPA, 7.3% ABV, Utah	7
Squatters, Double IPA, 9.0% ABV, Utah	7
Deschutes, Porter, 6.6% ABV, Oregon	7
Guinness Stout, Irish Dry Stout, 5.6% ABV, Ireland	7
Heineken Zero, Low Alcohol, 0.5% ABV, Netherlands	6
White Claw, Hard Seltzer, 5% ABV	7

# SPIRITS

bourbon		rye		whiskey		vodka		gin		tequila		rum		single malt		liqueurs		
Four Roses Yellow	10.5	High West Double	14	Crown Royal	11.5	Smirnoff	10.5	Beefeater	11	El Jimador Silver	11	Bacardi	12	Laphroaig 10yr	16.25	Amaretto	12	
Elijah Craig	10.75	High West Rendezvous	18	Jack Daniel's	11	Sugarhouse	11	Tanqueray	12	Patron Silver	14.5	Captain Morgan	11	The Glenlivet 12yr	14	Luxardo Maraschino	12	
Jim Beam Black	11	Knob Creek	14	Dewar's	12	Tito's	11	Beehive Jack Rabbit	12	Cazadores Resposado	14	Appleton Estate	11.5	The Macallan 12yr	18.5	Baileys	12	
1792	12	Basil Hayden's Dark	14	Jameson	11	Ketel One	12.5	Beehive Barrel Reserve	13	Herradura Anejo	17.5	Gosling's Black Seal	12	Oban 14yr	21	Kahlua	12	
Makers Mark	13			Johnnie Walker Black	14	Grey Goose	14	Hendrick's	14	Wahaka Mezcal	12.5	Plantation OFTD	14	Glenfiddich 15yr	20	Grand Marnier	12	
Woodford Reserve	14			Uncle Nearest	16.5			Bombay Sapphire	12	Don Julio 1942	36			Highland Park Viking Honour	18	Green Chartreuse	14	
Basil Hayden's	14			Johnnie Walker Blue	42											Campari	12	
Bookers	16.5															Aperol	12	
																Chambord	12	
																Hennessy VS	12.5	
																Courvoisier VS	12.5	
																	Cointreau	12
																	St. Germain	12

In compliance with Utah State and our Restaurant Liquor License, we may only sell alcohol to guests seated in the restaurant with the intent to dine. Beverages served here may not leave the restaurant; however, you may enjoy wine or beer in your room by ordering through In-Room-Dining.